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La Motte Sauvignon Blanc 2016

The wine has a greeny straw colour. On the nose, gooseberry is the first impression, followed by pineapple, lime and wild grass. With low alcohol, acid and residual sugar, one would expect a thin wine; with this wine it is not the case, though. The palate is well balanced, well polished and medium-round, with a clean, dry and refreshing finish.

A refreshing aperitif and perfect with salads, seafoods, seafood pasta and spicy foods such as Chinese and Thai dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : La Motte
winemaker : Edmund Terblanche
wine of origin : Western Cape
analysis : **alc :** 12.07 % vol **rs :** 1.54 g/l **pH :** 3.46 **ta :** 5.98 g/l
type : White **style :** Dry
pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard :
This wine was made from grapes originating from vineyards growing in different regions in the Cape winelands – Franschhoek (35%), Stellenbosch (35%), Elgin (15%) and Walker Bay (15%).

The preceding winter was wet and cold enough to ensure good budding, but in many areas only 33% of the normal rainfall was received. Initially, growth and bunch-forming were good and indicated a promising harvest. With heat-waves in October and January and an exceptional number of days with the temperature above 35 degrees Celsius, there was a substantial decrease in the potential harvest. Water for irrigation was limited. Harvesting started 10 – 14 days earlier than usual, while acids were lower and the pH higher because of the heat. During ripening, sugars were lower and, as a result, the alcohol percentage is low.

Each vineyard grows in its own macro climate and different clones are represented. All the vineyards are trellised and managed to maintain a perfect balance between leaf coverage and yield. Thanks to different terroirs, each region produces its own distinctive grapes, so grapes from each area make a unique contribution to the character of this wine.

about the harvest: Grapes were harvested at between 17 and 23 degrees Balling, to capture natural acids and produce fuller, riper flavours.

in the cellar : The process was reductive, with cold fermentation at 14 °C. After fermentation, the wine was left on the lees for three months to enhance complexity. For further complexity, the wine was blended with 10% Semillon. The first batch of 126 000 cartons (6 x 750 ml) was bottled on 16 May 2016 for release as 2016 La Motte Sauvignon Blanc.

La Motte
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